Care & Use and Warranty

SK-7362: 14" (36cm) Stainless Steel Wok

Thank you for purchasing SPT cookware. This wok is designed with a full 3-ply capsulated wall for superior heat conductivity and even heat distribution. When properly cared for, this cookware will provide many years of service. Follow the use and care suggestions below to preserve and maintain the cookware's original beauty.

INITIAL USE

Before using for the first time, wash in hot, soapy water with a sponge or soft cloth. Rinse thoroughly and dry immediately; or you may place the wok in a dishwasher.

USAGE

- It is recommended to preheat the wok on low heat for one to two minutes before adding food.
- Do not use on high heat. Due to the aluminum-encapsulated wall, this wok is highly conductive and efficient for quick, even heat distribution. Cooking on high heat will cause food to burn easily. It is recommended to use low to medium setting for most cooking.
- It is recommended to use plastic or wooden utensils with this wok.
- **Never leave this wok or any cookware empty over a hot burner.**

EASY MAINTENANCE

- Immediately after each use, fill the wok with hot water and mild detergent; let stand until lukewarm. Use a sponge or soft cloth to remove any food particles. Do not use steel wool or metal pads as these will scratch the surface and diminish the beauty of the stainless steel. Rinse thoroughly and dry immediately.
- Salt residue can form small white dots or pits on the surface, this does not interfere with the wok's performance but can diminish the appearance. To prevent this, bring liquids to a boil before adding salt, then stir well. Or, add salt after food has started to cook.
- Calcium in your water may leave a multicolored stain. This is from a harmless deposit and can be removed with a little warm vinegar.
- Certain food may leave a light residue or cloudy appearance (like pasta). This can be removed with a commercial stainless steel cleaner.
- If food is burned in the wok, it may leave a stubborn black residue. If soaking does not loosen it, add enough water to cover the residue and add a small amount of dishwasher detergent. Bring mixture to a boil, reduce heat and simmer for 15 minutes. Let cool, then drain and rinse. Wipe the residue with a sponge or plastic/wooden spatula. Repeat if necessary.
  Caution: Detergent fumes can be irritating. Perform this procedure under a hood with an exhaust fan or in a well-ventilated room.
- The exterior of the wok requires little maintenance. Wash with sponge and mild detergent, do not use steel wool or scouring pads. If polishing is needed, use any commercial stainless steel cleaner.

Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product if modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights

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